

THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

FESTIVE MENU

£75 per person

Please choose one dish per course

STARTERS

Roasted Cauliflower & Chestnut Soup V

Shaved Twineham Grange cheese, crispy sage & brioche croutons

Scottish Cured Smoked Salmon Tartare

Hot smoked salmon, pickled beetroots, crispy capers, yuzu caviar, horseradish crème fraîche

MAINS

Caldecott Farm Free-Range Bronze Turkey

Sage & onion stuffing, maple glazed pigs in blankets, Christmas trimmings

Wild Mushroom Bourguignon Pithivier V/VE

Thyme, Christmas trimmings

DESSERTS

Traditional Christmas Plum Pudding, brandy sauce, candied red currants V

Tiramisu Cheesecake, gingerbread ice cream V

Vegan Black Forest Roulade, blood orange sorbet V/VE

Tea & Coffee with mince pies V

CHEESE SUPPLEMENT

La Fromagerie British Cheese Selection | £15 supplement

Cranberry & orange chutney, toasted seeded crackers

V Vegetarian | VE Vegan | GF Gluten Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT.

@ HotelMarylebone

THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

FESTIVE MENU

£85 per person

Please choose one dish per course

STARTERS

Roasted Cauliflower & Chestnut Soup V
Shaved Twineham Grange cheese, crispy sage & brioche croutons
Scottish Cured Smoked Salmon Tartare
Hot smoked salmon, pickled beetroots, crispy capers, yuzu caviar, horseradish crème fraîche
Smoked Duck Carpaccio
Confit duck bon bon, stracciatella, caramelised figs, rocket, pane carasau

MAINS

Caldecott Farm Free-Range Bronze Turkey
Sage & onion stuffing, maple glazed pigs in blankets, Christmas trimmings
Roasted Sirloin of Surrey Beef
Beef shin boulangerie potato, creamed shredded sprouts, roasted parsnips, red wine jus
Fillet of Cornish Cod
Olive oil & roasted garlic pomme purée, rainbow kale, sea herbs, brown butter lemon sauce
Wild Mushroom Bourguignon Pithivier V/VE
Thyme, Christmas trimmings

DESSERTS

Traditional Christmas Plum Pudding, brandy sauce, candied red currants V
Tiramisu Cheesecake, gingerbread ice cream V
Panettone Bread & Butter Pudding, pistachio ice cream V
Vegan Black Forest Roulade, blood orange sorbet V/VE
Tea & Coffee with mince pies V

CHEESE SUPPLEMENT

La Fromagerie British Cheese Selection | £15 supplement
Cranberry & orange chutney, toasted seeded crackers

V Vegetarian | VE Vegan | GF Gluten Free

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